



# GRÜNE LIBELLE - SAUVIGNON BLANC 2019

|                               |                          |
|-------------------------------|--------------------------|
| <b>Wine Type:</b>             | Still wine   white   dry |
| <b>Alcohol:</b>               | 13 %                     |
| <b>Certificates:</b>          | Demeter, bio-dynamic     |
| <b>Allergens:</b>             | sulfites                 |
| <b>Drinking Temperature:</b>  | 10 - 14 °C               |
| <b>Aging Potential:</b>       | high (15 years)          |
| <b>Optimum Drinking Year:</b> | 2023 - 2033              |

## VINEYARD



|                                  |                                                    |
|----------------------------------|----------------------------------------------------|
| <b>Origin:</b>                   | Austria, Südsteiermark, Leutschach                 |
| <b>Quality grade:</b>            | Wein aus Österreich                                |
| <b>Site:</b>                     | Krepskogel                                         |
| <b>Site Type:</b>                | terraces                                           |
| <b>Varietal:</b>                 | Sauvignon Blanc 100 %   13 years<br>4200 plants/ha |
| <b>Geographical Orientation:</b> | south east                                         |
| <b>Sea Level:</b>                | 510 - 540 m                                        |
| <b>Soil:</b>                     | karg<br>opaque soil<br>mica   large                |

## HARVEST AND MATURING

|                                 |                                                                                                                  |
|---------------------------------|------------------------------------------------------------------------------------------------------------------|
| <b>Harvest:</b>                 | handpicked   end/september                                                                                       |
| <b>Fermentation:</b>            | spontaneous                                                                                                      |
| <b>Malolactic Fermentation:</b> | yes                                                                                                              |
| <b>Filter:</b>                  | unfiltered                                                                                                       |
| <b>Maturing:</b>                | 50 %   large wooden barrel   used barrel   18 month(s)<br>50 %   large wooden barrel   used barrel   18 month(s) |
| <b>Bottling:</b>                | natural cork   March 22, 2021                                                                                    |



Schmecke das Leben  
bio.bewusst.gut.

**Deacidification:** no  
**Acidification:** no